



VEGETABLE PREPARATION MACHINE CA-4V

High-production commercial vegetable preparation machine, up to 650 kg.



SALES DESCRIPTION

Variable speed motor block + high-production head.
Equipped with “brushless” technology.

Equipped with “brushless” technology: powerful and efficient motors.

- ✓ Maximum efficiency: maintain the torque throughout the speed range.
- ✓ Exclusive “force control system”: guarantee of a uniform and high quality cut.
- ✓ Lightweight and compact design: they weigh less, they occupy less space.
- ✓ Improved air/water-tightness since no ventilation is required.
- ✓ They generate less noise: improved workplace environment.

A perfect cut

- ✓ High precision adjustments to obtain a uniform and excellent-quality cut.
- ✓ It can be fitted with a wide range of discs and grids of the highest cutting quality. Combining these accessories together to obtain more than 70 different types of cuts and grating grades.
- ✓ Head with blade on one side that distributes products inside the mouth and cuts and distributes whole products such as cabbage.
- ✓ Head equipped with high ejector: enables a higher quantity of product to be shifted.
- ✓ Exclusive “Force Control System” to optimise and standardise the cutting of each product: acoustic warning when the motor exceeds the pre-established force.

Built to last

- ✓ Made from stainless steel and food-grade materials of the highest quality: stainless steel motor block and food-grade aluminium head.

Maximum comfort for the user

- ✓ Ergonomic design. Maximum comfort for the user.
- ✓ Lateral product output: requires less space on the worktop and guides the product, avoiding splashes.

- ✓ Advanced control panel that is very intuitive to use and offers all the information at a glance.

Maintenance, safety, hygiene

- ✓ Lever and lid easily removable for cleaning purposes.
- ✓ Combination of safety systems: head, cover, power switch.
- ✓ Appliance certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
- ✓ 100% tested.

INCLUDES

- ✓ Variable speed motor block.
- ✓ Large capacity head.
- ✓ Optional use drill.
- ✓ Universal grid cleaner QC-U.

OPTIONAL

- ☐ Tube head.
- ☐ High production semi-automatic hopper.
- ☐ Support-trolley.
- ☐ Discs and grids.
- ☐ Grid cleaning kit.

ACCESSORIES

- ☐ FCC curved slicing discs
- ☐ FCO rippled slicing discs
- ☐ FFC chipping grids
- ☐ FMC dicing grids
- ☐ FCE julienne discs
- ☐ Long vegetable attachment
- ☐ Disc and grid packs - Heavy Duty
- ☐ Disc and grid holder
- ☐ Stand-trolley
- ☐ Quick Cleaner: grid cleaners
- ☐ FC-D slicing discs
- ☐ SH shredding & grating discs
- ☐ Déli-cut cutting kit - Heavy Duty
- ☐ Universal grid cleaner QC-U

SPECIFICATIONS

Hourly production: 200 kg - 650 kg

Inlet opening: 286 cm²

Disc diameter: 205 mm

Speed as veg. slicer: 300 rpm - 1000 rpm

Total loading: 1500 W

External dimensions (W x D x H)

Width: 391 mm

Depth: 400 mm

Height: 652 mm

Net weight: 27 kg

Noise level (1m.): <70 dB(A)

Background noise: 32 dB(A)

Crated dimensions

445 x 430 x 595 mm

Volume Packed: 0.13 m³

Gross weight: 31.2 kg

AVAILABLE MODELS

1050796 Vegetable preparation machine CA-4V 230/50-60/1

1050799 Vegetable preparation machine CA-4V 120/50-60/1

* Ask for special versions availability



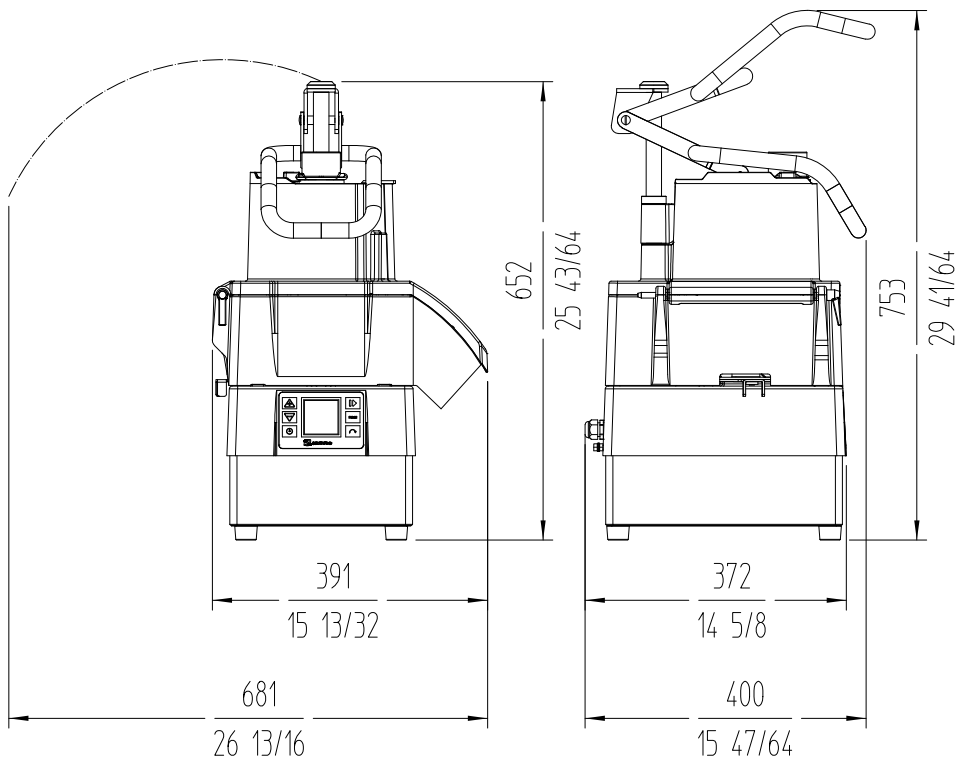


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DYNAMIC PREPARATION
COMMERCIAL VEGETABLE PREPARATION MACHINES



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Project

Date

Item

Qty

Approved

product sheet
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